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63,27

ANNUAL CATALOG

Seeds Feb. 190-



FOR SALE BY

VALUABLE TABLES.

STANDARD WEIGHTS OF VARIOUS ARTICLES

Orchard Grass 14 "

bus, 1bs.

Lbs. per bu.

Alfalfa 60 100 lbs. equal 1 40

bus. lbs.

Beans	61 64 64 64 64 64 64 64 64 64 64 64 64 64	2 7 4 2 1 4 2 1 4	Potatoes, Irish			
Corn, on ear 70 Corn, Sweet 45 to 48 Flax Seed 56 Hemp Seed 44 Johnson Grass 25 Kaffir Corn 56 Lawn Grass 14 Millet 50 Oats 32	64 64 64 64 64 64 64 64 64 64 64 64 64 6	2 1 4 2 1 4 - 1 4 1 2 -	4 Sweet Clover, annual 4 (Yuban)			
QUANTIT Alfalfa	Quantity	per acre to 20 lbs	SUALLY SOWN PER ACRE Quantity per acre Grass, Timothy			
Asparagus roots Barley Beans, dwarf, 1 pint to 100 f Beans, pole, 1 pint to 100 fi Beets, garden, 1 oz. to 100 f Beets, garden, 1 oz. to 100 f Beets, Mangel, 1 oz. to 100 f Broccoli, 1 oz. to 5,000 plant Brussels Sprouts, 1 oz. to 5,000 Cabage, 1 oz. to 5,000 plant Carrots, ¼ oz. to 100 ft. of Cauliflower, 1 oz. to 5,000 plant Corn, Rice (shelled) Celery. Clover, Alsike and White Clover, Crimson Trefoil Clover, large red and medium Collards, 1 oz. to 5,000 plant Corn, Sweet, ¼ pint to 100 Cress, ¾ oz. to 100 ft. of Cucumber, 1 oz. to 5,000 plan Endive, ¼ oz. to 100 ft. of Cucumber, 1 oz. to 5,000 plan Cucumber, 1 oz. to 100 ft. of Cucumber, 1 oz. to 100 ft.	5,00 ft. of drill tt. of drill ft. of drill ft. of drill is 0000 plants ts drill lants 8 10 10 ts hills rill nts drill 40	0 to 7,256 .2½ bu½ bu½ bu½ bu 1 bu 2 loz . 2 loz . 2 oz . 2 oz . 2½ oz . 2½ oz . 2½ oz . 2 oz . 3 los . 4 lbs to 10 lbs to 15 lbs to 14 lbs to 14 lbs to 15 lbs to 15 lbs to 14 lbs . 2 oz . 6 qts . 4 oz . 4 oz . 5 lbs to 50 lbs . 2 oz . 2 oz . 2 oz . 3 lbs . 4 oz . 4 lbs to 50 lbs . 5 lbs . 5 lbs . 6 lbs . 7 lbs . 7 lbs . 9 lbs . 1 lbs . 1 lbs . 2 lbs . 2 lbs . 2 lbs . 2 lbs . 3 lbs . 4 lbs . 5 lb	Fown Meadow and Wood Readow 2 bu.			
HOW MUCH SEED TO BUY The following amounts of seed will plant in each case a garden row 100 feet long. Measure						
your rows and buy according String Beans Lima Beans Cabbage Carrot Cauliflower Celery	gly. 1/2 1/2	to 1 pin to 1 pin 	t Eggplant			

 Eggplant
 ½ ounce

 Kale, or Swiss Chard
 ½ ounce

 Parsley
 ¼ ounce

 Parsnip
 ½ ounce

 Vegetable Oyster (Salsify)
 ½ ounce

 Onion sets (bulbs)
 1 ounce

 Peas
 1 to 2 pints

 Radish
 1 ounce

 Spinach
 1 ounce

 Tomatoes
 ½ ounce

 Turnip
 ½ ounce

 1 or 2 pecks of early potatoes and ½ to 1 bushel of late potatoes are enough to plant to supply four persons.

GUARANTEE AND DISCLAIMER

Complaints are frequently made that seeds do not grow and are not good. This very often may be attributed to other causes than the quality and vitality of the seed. There are contingencies arising to prevent even the best of seeds always giving satisfaction, such as sowing too deep, too shallow, or in too prevent even the best of seeds always giving satisfaction, such as sowing too deep, too shallow, or in too wet or too dry soil; insects and worms of all descriptions destroying the plants as soon as or before they appear; wet weather; cold weather, frosts: chemical changes in the seeds induced by temperature, etc. For the above reasons we cannot guarantee seeds under any circumstances.

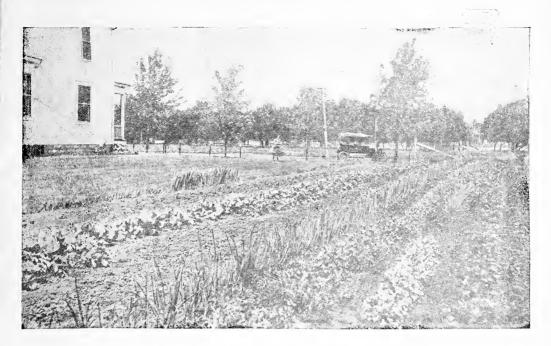
We give no warranty, express or implied, as to description, purity, productiveness, or any other matter of any seeds we send out, and we will not be in any way responsible for the crop. If the purchaser does not accept the goods on these terms they are at once to be returned.

All Squash 72 ounces

Beets 2 ounces

Sweet Corn ½ pint

Lettuce ½ ounces



VEGETABLE SEEDS

Sioux City Seeds are sold by reputable dealers only. The advantages of buying seeds from your home dealer are many. In handling Sioux City Seeds the dealer has selected a brand of seeds that are carefully tested, not only for germination, but also for trueness to type and name. The fallacy of sending away for seeds is indicated by increased sales on the part of the local dealers. The seeds herein listed are standard sorts ONLY of known merit, all adapted for your soils and climate.

SOME SUGGESTIONS FOR SUCCESSFUL GARDENS

WHEN TO PLANT—When heavy frosts are over, plant early peas, onion sets and seed, kale, lettuce and spinach. All of these will stand light freezing.

When frosts are over plant radishes, parsnips, carrots, beets, late peas and early sweet corn, and set our cabbage and cauliflower plants. (An old and useful rule is to "plant corn when the oak leaves are the size of a squirrel's ear").

When all frosts are over and apple trees are in bud, plant string beans and late sweet corn, and set out a few early tomato plants from the indoor boxes.

When apple trees have finished blossoming, plant cucumbers, melons, squashes, lima beans and set out the rest of the indoor plants.

DEPTH OF PLANTING—There is no hard and fast rule for depth of planting. If the season is cold and late do not plant as deep as you would if it were warm and early. Large seeds like peas, beans and corn should be planted deeper than small seeds like carrots, lettuce, turnips and celery. Very small seeds should be planted just as near the surface as can be planted and yet be covered.

More people fail to get a good stand of plants because they do not firm the soil around the seed than from all other causes together. When planting seeds like peas, corn, beans and in fact, any kind except the very fine seeds like celery or some of the flower seeds, it is best to tramp row and make surface smooth.

DON'T PLANT SWEET CORN OVER 11/2 INCH DEEP

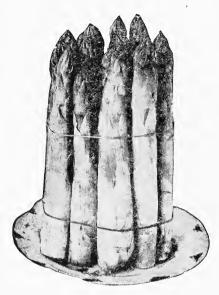
SWEET CORN—Possibly there are more failures with Sweet Corn than any other kind of seed and for two very important reasons. First, the Corn is planted too early, when the ground is cold and wet. Sweet Corn will not stand the rough treatment and dampness that Field Corn will stand, because the kernels are soft and spongy, absorbing the moisture, and rot. Second, Sweet Corn is almost universally planted too deep. It should not be planted, in such seasons as we have been having for two or three years, over an inch or 1½ inches deep. Three or four inches, as it is often planted, is entirely too deep. Of course if the ground be dry, thoroughly drained and warm, it may be planted some deeper. The early varieties, such as Cory's White Mexican and Minnesota, may be planted earlier than the later varieties, such as Stowell's Evergreen and Country Gentleman, for they are flintier and hardier and absorb less moisture than the later varieties. Sweet Corn should be planted closer in hills than Field Corn—and rows closer together, especially the early varieties—fodder is smaller. We have increased our yield over former years fully 5% by so doing.



Asparagus

One ounce to 50 feet of drill; 5 pounds to the acre.

CULTURE—Sow in March or April, in good mellow soil, after soaking the seed 24 hours in warm water, in drills one foot apart, and one inch deep. During the summer keep the soil mellow and free from weeds, thinning the plants to 4 inches apart. The following spring transplant into permanent beds that have been dul and highly manured.



Conover Colossal

GIANT ARGENTEUIL—Early, large and very productive. A French sort having very thick green shoots with few scales and round heads.

CONOVER COLOSSAL—The most approved and standard sort; early large white shoots, tender and delicious.

PALMETTO—New, early and very large. The very best and largest in cultivation and an enormous yielder; deep green.

WASHINGTON—New rust resistant asparagus, heavy yielder, color rich dark green.

Prices: oz., 10c; ¼ lb., 25c; except Washington: oz., 15c; ¼ lb., 50c.

Beets

GARDEN BEETS FOR TABLE USE Ready for Table Use in 40 to 60 Days.

CULTURE—Sow as early in the spring as the ground can be worked and every two weeks after for a succession up to the first weeks of July. For general crop sow about the middle of May. The soil should be light sandy loam, well enriched with stable manure and plowed and harrowed until very fine. Sow in drills one foot to fifteen inches apart, and when well up, thin to from four to six inches. The young beets pulled out of the rows are excellent used as Spinach.

CRIMSON GLOBE—Early sort. Root medium sized, spherical, slightly longer than wide. Red flesh, marbled with crimson stripes.

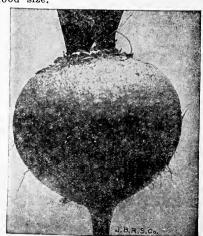
CROSBY'S EGYPTIAN—Extra early sort, globe-shaped. Fresh vermillion, very lightly zoned. Small green foliage, tinged with red. Excellent variety for early use.

DETROIT DARK RED—Early sort. Root globe-shaped, slightly tapering. Smooth skin, mahogany red flesh, crisp and sweet. One of the best beets to store for winter.

EARLY BLOOD TURNIP—Dark red and of fine flavor; productive, standard sort.

EDMANDS BLOOD TURNIP—A market gardener's strain of great regularity in shape; deep blood skin and very dark flesh of best quality.

EARLY MODEL—Extremely early, of perfect globe form and finest quality. The foliage is very small. The beets are always smooth and of the deepest bloodred color, while they quickly attain a good size.



Crimson Globe



Beets-(Continued)

EARLY WONDER—A selection from Crosby's Egyptian though not so early. Roots very uniform, nearly globe shaped with small top and tap root; skin dark red, flesh deep blood red, with little zoning. Popular with market gardeners for early or late planting.

EXTRA EARLY EGYPTIAN — Very early and dark blood color, rather flat; sweet and tender.

EXTRA EARLY ECLIPSE — Very early; round rooted and dark red; one of the very best.

HALF LONG BLOOD—Fine dark strain; distinct variety; smooth and handsome. An excellent keeper; excellent for winter use.

LONG SMOOTH BLOOD—A good late variety; dark red; tender and sweet.

Prices: oz., 10c; ¼ lb., 30c.

SWISS CHARD LUCULLUS — Swiss Chard is a beet grown for its leaves, which are large, tender succulent, and highly esteemed as "Greens" on account of their agreeable flavor. The leaves are boiled like spinach, the stem or midrib can be removed before cooking and only the best leaves should be used as new leaves appear after picking. Culture is the same as for table beets.

Prices: oz., 10c; 1/4 lb., 30c.

Beets — Mangel-Wurzel, Sugar, Etc.

CULTURE—As all Mangels require a deep soil in order to grow well, plow and subsoil at least a foot to eighteen inches, and apply plenty of rich stable manure. Sow in May or June, in rows eighteen inches to two feet apart, and thin to eighteen inches to rows. Young plants may be transplanted to fill up vacancies. Sow in addition, when the plants are three to four inches high, at the rate of 200 pounds. Complete manure, 200 pounds bone flour and 400 pounds salt per acre. As soon as frost occurs, dig the crop. But in order to be well preserved for gradual consumption during the winter, Mangel-Wurzel should be heaped to perhaps a height of six feet on a dry, sloping situation; cover at first with a piece of canvas, and as the cold increases should be replaced by about six inches of either salt, hay, straw, sea weed or even cornstalks. Lest this covering be displaced by the wind, a light layer of earth is necessary. So soon as this surface soil becomes frozen about six or eight inches more of earth should be placed over the entire heap. By following up this gradual process of covering, all danger of heating will be obviated, and the roots will keep in perfect order. Sow from four to five pounds per acre.



Mammoth Long Red Mangel

MAMMOTH LONG RED MANGEL-WURZEL—Very large, selected strain, the largest and finest roots. The standard.

GOLDEN TANKARD MANGEL-WURZEL—A bright yellow; handsome and sweet, and very productive; tops small, roots large.

VILMORIN IMPROVED SUGAR—A much improved strain of the preceding; yery valuable as a sugar-producing beet.

KLEIN WANZLEBEN—Larger than Vilmorin; good sugar beet; very hardy.

GIANT FEEDING SUGAR — This unites the large size of the Mangel with the greater feeding value of the Sugar Beet. The roots are always regular and uniform, broad at the top with a full and slightly tapering shoulder.

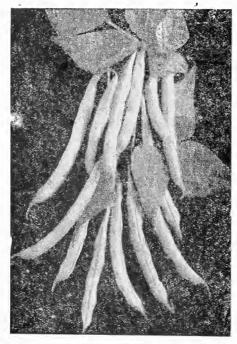
GIANT SLUDSTRUP—A long, reddishyellow, ovoid root, growing more than half above ground; easily harvested, and by actual test far excels any other variety in weight and feeding value.

Prices: oz., 5c; 1/4 lb., 15c.



Beans, Bush

CULTURE—Beans are easily frost-killed, so plant them at corn-planting time on light, dry land. Cold, wet weather will rot the seed in the ground and fresh manure causes a rank growth of vine with a lack of pods. If hand-cultivated beans can be drilled in poor soil as close as eighteen inches, but in rich soil with horse cultivation, thirty inches is required. Drill six beans to a foot and cover one inch deep, or plant four beans to the hill eighteen by twenty-four inches apart. One quart of seed should plant 200 feet and five pecks plant an acre. Plant every third week for a succession up till August 1st, in the latitude of Sioux City. Pick beans before the bulge of seed appears and pick beans clean to continue the plants bearing. Give beans shallow cultivation and do not till the soil when the plant is in bloom or the plant in self-defense will drop its blossoms. To cultivate when wet is to invite rust.



Royal Round Pod Purple Wax

Royal Purple Wax

STRINGLESS WAX BEAN

This new Bean, introduced by us, promises to be a great accession to the market gardeners.

DESCRIPTION—Plant large, without runners; generally drooping with fruitladen branches and spreading when full grown. The season is early; the leaf is large, medium green; wide across leaflets; pods are very round and yellow in color; very brittle; stringless; without fibre and unsurpassed in quality. Owing to its being a prolific Bean and as tender as the Crystal White Wax, it will be much in demand by the market gardeners, or those wanting a first-class round pod, wax bean. In 40 years of experience as growers, we have never found anything to compare with it.

Dwarf Wax Beans

Ready for Use in 35 to 40 Days

DAVIS WHITE WAX—Very hardy, productive, long pods, very handsome, rustless, fine shipper, best canner; a valuable variety for market gardener.

GOLDEN WAX—Best known wax bean; very early; popular for home and market gardener.

BLACK WAX—A black seeded exceptionally productive yellow waxy podded bean, pods are curved and well rounded.

ROYAL PURPLE WAX—See description above.

IMPROVED PROLIFIC BLACK WAX—Very early and prolific. The pods are round, full, stringless and of fine quality.

PENCIL POD BLACK WAX — The best of the Dwarf sorts, early and very productive; pods 6½ to 7 inches long; plant strong and vigorous.

CHALLENGE BLACK WAX—An extra early strain of the Dwarf Black Wax.

UNRIVALED WAX—An excellent variety for market and home gardeners, similar to Golden Wax pods longer and of lighter color and heavy yielder.

CURRIE'S RUST-PROOF WAX—Vigorous and hardy; productive. Rust-proof pods, 5 to 6 inches in length.

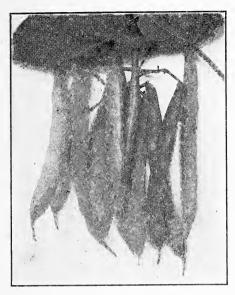
WARDWELL'S KIDNEY WAX—The largest wax variety and one of the best. A strong grower; the long handsome pods are stringless, brittle, and of finest flavor. A heavy cropper.

Prices: ½ lb., 20c; 1 lb., 30c.

Ask for Special Prices on Quantity.



Dwarf or Snap Beans, Green Podded



Burpee's Stringless Green Pod

BURPEE'S STRINGLESS GREEN POD—This bean produces a vine similar to Red Valentine, but develops pods to edible condition two to three days earlier than Valentine. This advances the Stringless Green Pod to the first rank among table beans. Pods are stringless—absolutely so—the pods breaking as short and free as pipe stems; enormously productive.

DWARF HORTICULTURAL — Late and productive; fine either shelled or green.

IMP. RED VALENTINE—Early strain of this popular round pod bean; nothing superior to this in snaps among the green podded sorts; many prefer to Wax varieties.

TENNESSEE GREEN POD. Brown Bunch. Popular in the south. Vigorous, hardy and productive. Pods large, 6 to 7 inches long, flat, dark green, exceptionally fine flavor.

GIANT STRINGLESS — Similar to Burpee's Stringless; lighter in color; hardy, and highest quality.

BOUNTIFUL—Flat podded stringless green pod, very hardy and good quality.

BLACK VALENTINE—Large pods, about six inches long, dark green in color, early productive and profitable gardener variety.

FULL MEASURE—A green podded variety which has proven very popular. Pods similar to stringless green pod but trifle larger and more slender. Pods five inches long, tender and entirely stringless.

LONG YELLOW SIX WEEKS—Early; the leading market sort; full, flat, green pods; good quality.

REFUGEE OR 1,000 TO 1—Medium to late; very productive and tender, and largely grown for main crop; round pod.

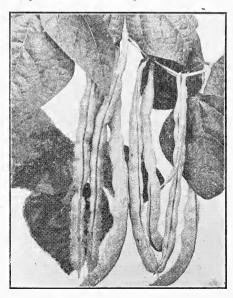
PROLIFIC TREE—(Navy)—the most prolific bean known; bean not large, but fine shape, cooks easily.

WHITE NAVY OR PEA BEAN—Seed white. Nearly round.

Prices: 1/2 lb., 15c; 1 lb., 30c.

Pole Beans

CULTURE—The pole bean climbs, sometimes needing a little training over any support given it. A good practice is to set firmly in the ground every three or four feet each way, poles that are, when set, about six feet high. Some time after bunch beans are planted, six or eight pole beans are planted one inch deep near the base of



Ky. Wonder

Beans—Continued

each stake and later thinned to three or four plants to the pole. One-half bushel of pole beans generously plants an acre and

or pole beans generously plants an acre and one pint plants one hundred hills.

The pole bean bears over a longer period than the bunch bean and is generally considered of a superior quality, but it requires more labor, longer time to mature, and is more sensitive to edverse elimetic and soil more labor, longer time to mature, and is more sensitive to adverse climatic and soil conditions. Note that the vine turns only one way around its support.

When too old for use as a green snap bean, use any bean shelled or still later, when it is hard and dry, it remains equally reprised by

serviceable.

DUTCH CASE KNIFE-Pods long, green and flat; can be either snapped or shelled.

SCARLET RUNNER-A popular English pole bean; very ornamental.

WHITE CREASEBACK-Long, round, stringless pod; fleshy and tender.

WONDER -WHITE KENTUCKY very fleshy and tender; stringless; of high quality.

KENTUCKY WONDER (Old Homestead)-Pods green, very long, very pro-

GOLDEN CLUSTER WAX - Early, productive golden wax pods six to eight inches long.

WIFE-Great favorite; pod from four to six inches long, stringless, rich, buttery flavor; beans are white and make a fine shell bean; pods remain tender long.

HORTICULTURAL OR SPECKLED CRANBERRY-Showy, excellent either as a snap or shell bean.

SPECKLED CUT-SHORT OR CORN HILL-Used for planting among corn; one of the best.

MISSOURI WONDER - Late, very productive; disease resisting.

WONDER WAX-Very early pods, 8 to 9 inches long; color, light yellow.

Prices: ½ lb., 20c; 1 lb., 35c.

Dwarf Lima Beans

BURPEE'S BUSH LIMA—A form of the large Pole Lima, the beans being large and flat like those of that variety. It is very productive and its dwarf character is well established.

HENDERSON'S BUSH LIMA-Productive; a very early bean. Sometimes called baby Lima. Beans small but excellent flavor.

DREER'S BUSH-Immensely productive; may be used as a shell bean or snap bean; broad, flat pods.

FORDHOOK BUSH LIMA - Early: very productive, best quality. Sometimes called potato bush Lima.

Prices: ½ lb., 25c; 1 lb., 40c.

Pole Lima

WHITE LIMA - Largely LARGE grown and highly esteemed. Late variety pods, 5 to 6 inches long.

KING OF THE GARDEN LIMA-Large in pod and bean; productive. Early and favorite with market garden-

SIEVA-Similar to Henderson's Lima, very early, vigorous and productive. Favorite in south.

Prices: 1/4 lb., 25c: 1 lb., 40c.

Brussels Sprouts

CULTURE-Sow in May in the same man-CULTURE—Sow in May in the same manner as Cauliflower and transplant in July, one foot apart, in rows, which should be one and one-half feet apart. In gardens, both large and small, Brussels Sprouts are, without exception, the very best winter vegetable that can be grown. The real sprout is not much larger than a marble, and as firm and hard almost as the stalk sprout is not much larger than a marble, and as firm and hard almost as the stalk itself. These are the sorts which cooks prefer. They strip off the outer covering, cook them whole, and serve them up artistically in that fashion. When cooked through and no more, such sprouts melt in the mouth like the tenderest Cauliflower.

IMPROVED HALF DWARF - The very best and surest strains.

Prices: oz., 20c; 1/4 lb., 60c.

Carrots

Ready for Table in 60 to 80 Days

(1 oz. will sow 100 ft. of drill; 3 to 4 lbs. per acre)

CULTURE—The carrot will do well in any good, well-worked soil. For early use, CULTURE—The carrot will do well in any good, well-worked soil. For early use, sow the seed when the apple is in bloom, in rows fifteen inches apart, and when two inches high thin out so that the plants stand four inches apart in the row. For fall and winter use sow the seed from the 1st to the 15th of June. The roots may be stored in cellar or pit, covered with dry sand, where they will keep solid until late in the spring. in the spring.



Carrots—(Continued)



EARLY HORN—Very early variety, small root; excellent flavor.

CHANTENAY — Second early, half long, rather large neck, stump-rooted, coreless. Smooth skin, of a rich red color. Large yielder. Very popular.

DANVERS HALF LONG — Medium early. Half long, cylindrical, semi-stump-rooted, of pale red color. Tender, good quality.

OXHEART GUERANDE—This is one of the most valuable of recent introduction, either for family or market; most beautiful shape and rich orange color.

LONG ORANGE—An old standard for general use. A sure and heavy cropper. Roots long, tapering and of deep orange color.

Prices: oz., 10c; 1/4 lb., 35c.

WHITE BELGIAN — Smooth, well shaped, tapered roots, greenish-white in color, heavy yielder.

LARGE YELLOW BELGIAN—Is similar to the above, but orange color; said to be richer.

Prices: Oz., 10c; 1/4 lb., 25c.

Cabbage

Ready for Use in 75 to 210 Days

We carry the finest strains of American grown cabbage seed. Market gardeners can depend on plants from our seed.

(1 oz. will produce 4000 plants)

CULTURE — Cabbage requires a rich moist, heavy soil, and deep and frequent cultivation. For extra early use the seed may be sown in the fall during September, and young plants protected through the winter in cold frames, or sow the seed during January or February, very thinly and shallow in hot-beds, When the young plants have reached sufficient size, gradually harden them off by admitting air freely. Transplant to the open ground as soon as the ground works up well. Plant one by two feet and cultivate every two weeks. For late use, sow the seed in fine soil during May or June. Sow the seed very thinly and not over one-fourth inch deep. Another easy method is to plant five or six seeds in a hill, then pull out all but the strongest plant.

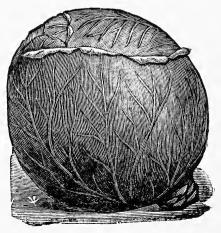
Ex. Early Varieties

EARLY JERSEY WAKEFIELD — Well known and most valuable for early. Oz., 15c; ¼ lb., 50c.

EARLY WINNINGSTADT—A standard second-early variety; pointed heads. Oz., 15c; ¼ lb., 50c.

CHARLESTON WAKEFIELD — The heads are about one-fourth larger than Jersey Wakefield, matures 10 to 15 days later. Oz., 15c; ¼ lb., 50c.

COPENHAGEN MARKET—Very fine sort, compact growing, short-stemmed. Pale green leaves, rather small. Large and round head, very solid. Large cropper. Oz., 20c.; 1/4 lb., 65c.



Hollander



Cabbage—(Continued)

GLORY OF ENKHUIZEN-The heads are of good size, almost perfectly round, extremely solid and heavy, deliciously tender and of finest quality. A splendid keeper. Oz., 20c; 1/4 lb., 60c.

Second Early Varieties

EARLY FLAT DUTCH-A remarkable fine strain; a sure header; the head weighing from ten to twelve pounds, most valuable for market. Oz., 15c; 1/4 lb., 45c.

ALL SEASONS—One of the finest for second-early or late, growing to a large size, quickly and surely; the true sure

header. Oz., 15c; 1/4 lb., 50c.

EARLY DRUMHEAD-A fine variety of good size. Leaves smooth. large and flat, of pale green color, lightly purple tinged. Very hardy. Oz., 15c; 1/4 lb., 50c.

Late Varieties

PREMIUM LATE FLAT DUTCH — A slow growing, sure heading popular late variety, large spreading outside leaves, very large flat heads, keeps well and of fine flavor. Oz., 15c; 1/4 lb., 50c.

ST. LOUIS LATE MARKET GARDEN -A very fine late first cabbage; a very sure header, especially fine for Southern trade. Oz., 20c; 1/4 lb., 60c.

HOLLANDER—One of the hardiest in cultivation; quite a distinct variety; medium size, round, very solid, extra keeper, best of quality—our seed is from a very reliable Danish grower. Oz., 20c; ¼ lb., 65c.

SURE-HEAD-Never fails to make a large fine head, with few outer leaves: fine grower; flat Drumhead. Oz., 15c;

¼ lb., 50c.

DANISH BALLHEAD—Very late sort. Smooth and greyish green leaves. Round and compact head. One of the best winter varieties. Oz., 20c: 1/4 lb., 65c.

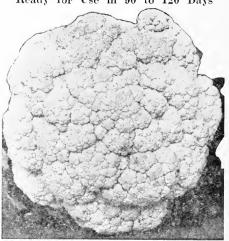
Miscellaneous Varieties

RED DUTCH-For pickling; hard, oblong heads; dark purple. Oz., 20c; 1/4 lb., 60c.

PE TSAI-Chinese or Celery Cabbage. Heads long like Cos Lettuce, hearts blanch white and crisp, fine for salads, plant in July. Oz., 15c; 1/4 lb., 50c.

Cauliflower

Ready for Use in 90 to 120 Days



Henderson's Early Snowball

CULTURE—This is the same as for Cabbage, except that extra manure and plenty of water will pay upon this. If the soil be dry, water frequently, and if the plants could have a heavy mulch of hay or straw, it would keep the soil moist and the plants would not suffer from drouth. The early kinds should be strong enough to plant out not later than the middle of April; the late kinds may be planted out same time as for kinds may be planted out same time as for Cabbage. To destroy the Cauliflower mag-

STIM-(U)-PLANT Easy to Apply

Concentrated



PLANT STIMULANT TABLET

STIM-U-PLANT is the only complete plant-food in tablet form. The three mineral nutrients most heavily drawn from the soil by growing plants (flower and vegetable) are nitrogen, phosphoric acid, and potash. Because of this fact, STIM-U-PLANT tablets are made up of these three in a balanced ration of 11 per cent Nitrogen, 12 per cent Phosphoric Acid, 15 per cent Potash—all of which elements are water-soluble and immediately available to the feeding root-hairs of the plant.



Cauliflower—(Continued)

got, it is recommended to take one ounce of sulphur of potassium and dissolve it in one gallon of water. Heat the liquid to about 100 degrees, take a large spoon, or something that will hold the 100th part of a gallon, and pour the liquid against the stalk of the plant just above the ground.

EXTRA EARLY DWARF ERFURT—Short stem; very fine. ½ oz., 50c; oz., \$1.60.

HENDERSON'S EARLY SNOWBALL—Without doubt the best of Cauliflower; our seed is of the very finest strain; grown specially for us in Denmark, and sure to make a fine solid head; don't buy cheap Cauliflower seed; there is no seed in which quality counts so much. ½ oz., 50c; oz., \$1.75.

Collards

CULTURE—Sow seed as for Cabbage in June, July and August for succession; transplant when one month old in rows a foot apart each way and hoe often.

GEORGIA SOUTHERN. Oz., 15c; 1/4 lb., 50c.



White Plume Celery

CULTURE—Sow the seed in a light, rich, dry border as early as the ground can be worked, in drills eight or ten inches apart, and cover the seeds about a quarter of an inch deep, rolling or treading them in if the ground be dry. When fairly out of the seed leaf they may be transplanted to another bed, or they may be thinned out in beds or trenches. The bed should be kept well weeded, and an occasional soaking with water in dry weather will do the plants good. Early in July at the north, a month or six weeks later in the southern states, is the proper time to set the plants out in beds or trenches. Press the soil firmly against the roots. In the garden the better way is to set the plants in shallow trenches—we say shallow, for it is obviously a bad plan to remove all the good soil

(as must be done in a deep trench) and put the plants in that which is poor. The plants may be set in a single row in a narrow trench, or the trench may be made into a bed wide enough to hold two, three or four rows, and in case the plants are in a compact form, to be covered for the winter where they grow. When grown in beds this way, the rows should be one foot apart, and the plants about eight inches apart in the rows. The bed should be made very rich with thoroughly decomposed manure. The plants will need to be earthed up two or three times, and in doing this care should be taken not to let the earth get into the heart of the plant. In field culture the plants are set on the surface in rows 4 feet apart when the celery is to be earthed up in the field for early use, and two feet apart when the plants are to be taken up and blanched in the cellar for winter use. The plants are set six inches apart in rows. If not grown in beds, the best way to store is to dig trenches in a well-drained spot in the open ground, one foot wide and of a depth a few inches less than the height of thecelery. The plants are then lifted and set close together until the whole quantity is stored. The edges of the trench should be made sloping from the tops of the plants. When severe cold weather comes on, cover gradually with leaves, hay or straw and place boards on top. In such a trench the stalks will blanch perfectly, and may be taken out any time during the winter for use or sale as required.

IMPROVED WHITE PLUME — Naturally white or light foliage; requires but little banking up to blanch; very early and extensively grown for market.

GOLDEN SELF-BLANCHING—Grand solid variety, on the style of the White Plume, except that it is golden yellow where the Plume is white.

GIANT PASCAL—An easily blanched and fine keeping large sort, of excellent flavor; superior for late use.

CELERIAC OR LARGE SMOOTH PRAGUE—An improved form of the rooted Celery, roots smooth and round.

Prices: Oz., 30c; 1/4 lb., \$1.00.

Golden Self-Blanching—Oz., 40c; $\frac{1}{4}$ lb., \$1.50.

Cress

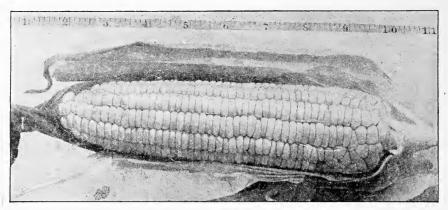
CULTURE—Sow thickly in shallow drills every two or three weeks. It is useful not only for salad, but for the breakfast table and for garnishing. Water Cress should be sown in damp soil, or if a stream of water can be utilized, it would be much finer. It will also thrive in damp hot-beds. Rightly managed, its culture is very profitable. To obtain early salad, it is a good plan to sow with Water Cress seed a strip four inches wide on the outer margin of a hot-bed, inside the frame (where it is always cool). This will be found a satisfactory method of obtaining it early.

Curled or Pepper Grass-

Oz., 10c; ¼ lb., 35c.

True Water Cress, Oz., 30c; 1/4 lb., \$1.00





Golden Sunshine

Sweet Corn

Market gardeners and private owners will do well to consider that our Northern grown seed will give them earlier corn than will seed of the same varieties grown farther south. Our seed is thoroughly tested before it leaves our hands.

Don't Plant Sweet Corn Deep

Sweet Corn should not be planted over one inch deep; most people plant two or three inches deep—most sure to rot. Also do not plant too early. Not as early as field corn.

GOLDEN SUNSHINE-We are offering this year for the first time, Golden Sunshine sweet corn which has great merit, especially to gardeners for its extreme earliness, being fully ten days earlier than Golden Bantam. The ears are 6 to 8 inches long, yellow in color, though slightly less bright than some strains of Golden Bantam and usually carry twelve rows of kernels. In quality we feel that the Golden Sunshine is equal and many proclaim it to be better than the famous Golden Bantam var-However, the matter of earliness is the chief concern of growers of sweet corn for market purposes. Sunshine corn being first on the market brings from 25c to 60c per dozen as compared with the price of 15c to 20c for Golden Bantam, due to the fact that it is on the market and sold before the main crop of Bantam is ready. We recommend its trial by all home and market gardeners. 1/2 lb., 20c; lb., 35c.

Sweet or Sugar Corn Extra Early Varieties

EXTRA EARLY ADAMS—While not properly a sweet corn, it is used as such because of its very early and hardy nature. Market gardeners depend on this sort for their first "roasting ears." It can be planted long before it is safe to plant other varieties. ½ lb., 10c; lb., 15c.

GOLDEN BANTAM—Of extreme hardiness; can be planted earlier than any other true sweet corn and will then produce the earliest supply of ears for the table. Extra fine in quality. ½ lb., 15c; lb., 25c.

WHITE MEXICAN—White Mexican is a heavy yielding, early maturing sweet corn. It ranks in a class with White Cob Cory and is a better yielder. Height four feet; ear about six and one-half inches long. Quality good. ½ lb., 15c; lb., 25c.

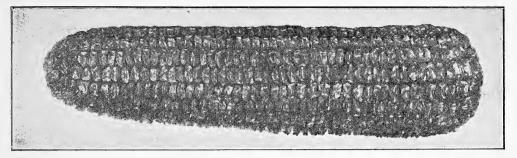
PEEP OF DAY—This most valuable sort is of Minnesota origin, and is not only early, but one of the best. The stalks grow from 3 to 4 feet high. Ears average from 5 to 6 inches in length and are of perfect form. ½1b., 15c; 1b., 25c.

EARLY CORY, RED COB—A new early variety, with good sized ears and large grains; excellent for market. ½ lb., 15c; lb., 25c.

WHITE COB CORY—Resembles the ordinary Cory in size and earliness, but with white cobs, very much better quality. $\frac{1}{2}$ lb., 15c; lb., 25c.

HOWLING MOB—Is ready for use only 3 to 5 days later than the extraearly Cory when both are planted at the same time, but the ears are much larger in size, while the grains are much





Early Evergreen

whiter and sweeter. As an early variety of large size, we cannot too highly praise Howling Mob. ½ 1b., 20c; 1b., 30c.

GOLDEN EVERGREEN — Larger than Golden Bantam and more productive—exceptionally sweet and very early. ½ 1b., 20c; 1b., 30c.

MAMMOTH WHITE CORY—A new extra early variety and a great improvement on the old Cory. The ears are handsome, even, broad grained and very large for such an early sort. They are borne two or three on a stalk. ½ lb., 20c; lb., 30c.

Second Early From 65 to 80 Days

EARLY MINNESOTA — A standard second early variety of white corn, kernels are broad, sweet and tender, ears long and thickly set with ten or twelve rows of kernels. ½ 1b., 15c; lb., 25c.

EARLY CROSBY—Matures after the Minnesota; fair sized ears of good quality. ½ lb., 15c; lb., 25c.

EARLY CHAMPION—A new and very desirable sort; ears nearly as large as Evergreen; pure white; only a few days later than Minnesota; very fine for market gardeners. ½ lb., 15c; lb., 25c.

EARLY MAMMOTH—Closely resembles the Late Mammoth, but is a little smaller and about two weeks earlier. Of good size and quality. ½ lb., 15c; lb., 25c.

EARLY EVERGREEN—By careful selection for a series of years we have produced an early strain of this corn, earlier by 6 to 8 days. ½ lb., 15c; lb., 25c.

BLACK MEXICAN—Very sweet and of superior flavor; grains black. ½ lb., 20c; lb., 30c.

General Crop or Late Varieties

STOWELL'S EVERGREEN—Remains a long time, and is highly prized; one of the most popular varieties. ½ lb., 15c; lb., 25c.

IMPROVED WHITE EVERGREEN—The cobs and kernels are at all stages of edibility beautifully white. The getting rid of the amber tint so prominent in a great many strains of sweet corn passing for Stowell's Evergreen is a great grain, as it fits this variety for extensive use in canneries. ½ lb., 15c; lb., 25c.

LATE MAMMOTH—Rank in growth, large ears, rich and sweet. ½ lb., 15c; lb., 25c.

COUNTRY GENTLEMAN—Ears average nine or ten inches in length, but what it lacks in size is more than equaled in superior quality and productiveness. It sometimes yields as many as five or six ears to the stalk. Deep grained and exceedingly sweet and juicy. ½ 1b., 20c; 1b., 35c.

QUANTITY PRICES ON APPLICATION

Cucumbers

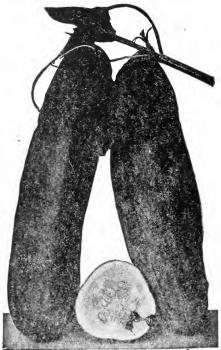
CULTURE—Cucumbers succeed best in warm, rich ground. They should not be planted in open ground until settled warm weather. Plant in hills four feet each way, when all danger from insects is past, thin out, leaving three or four of the strongest plants to the hill.

NEW EARLY FORTUNE—An attractive new variety, becoming very popular. Early Fortune is now being largely grown by market gardeners and shippers both North and South. In color it is an attractive deep green, which it retains much longer than most other sorts. Being fine grained, its white flesh is exceedingly crisp and brittle, making it an excellent slicing sort. Early Fortune is one of the earliest, dark green white spine cucumbers for shipping and home use.

ARLINGTON WHITE SPINE—A selection from the White Spine, being more pointed at each end; the young fruits are usually crisp and tender and are of very dark green color, so that



Cucumbers—(Continued)



Long Green Cucumber

the variety is considered by some to be the best for small pickles.

THE DAVIS PERFECT CUCUMBER
—An excellent cucumber for both outdoor use and forcing. It is a carefully
selected strain of the extra long White
Spine type made by a veteran outdoor
and greenhouse grower of cucumbers.
Its valuable points are length, slimness
and its dark green color. It is a very
vigorous sort and resists blight longer
than most sorts.

BOSTON PICKLING—A favorite eastern sort of fine quality.

CHICAGO PICKLING—Very popular in Chicago market. Color deep green, medium size, prominent spines.

EARLY RUSSIAN—Very early, short, is a valuable variety for small pickles, for which it is often in demand.

EARLY FRAME OR SHORT GREEN—An excellent sort both for table use and for pickling. Fruit straight, handsome, smaller at each end, bright green; flesh tender and crisp, and makes fine pickles.

EARLY GREEN CLUSTER — Fruit small and in clusters; very prolific. Light green in color.

JAPAN CLIMBING—Can be grown on trellis.

WHITE SPINE, IMPROVED EARLY (Arlington)—One of the very earliest and best known of the White Spines; a short, square-ended, rather three-cornered type; very productive; fine for slicing or pickles; medium green color.

LONG GREEN—For slicing the long, firm, crisp fruits are very desirable, they are very dark green and average a foot in length, flesh white and firm.

SMALL GHERKIN—Very small burr, used for pickles.

Prices—oz., 10c; ¼ lb., 35c.

Except Long Green, Early Fortune,
Davis Perfect.
Oz., 15c; ¼ lb., 50c.

Endive

CULTURE—Sow in June, July and August, cover lightly; when up, thin out to eight inches apart and water well afterward, if dry. When the leaves are six to eight inches long, blanch by gathering in the hand and tying together near the top with yarn or bast. This must be done when quite dry or they will rot. At the approach of winter take up carefully with a ball of earth to each plant, and place close together in frame or cellar for use. They must be kept dry and have plenty of air, or they will rot.

BATAVIAN BROAD LEAVED — The leaves are broad, twisted and waved, deep green, with thick, white midribs. The inner leaves form a clustering head which blanches to a beautiful creamy white and is crisp and tender.

GREEN CURLED ENDIVE—A hardy, vigorous variety, bright, deep green leaves usually tinged with rose, blanching to a deep cream color.

Prices—oz., 10c; 1/4 lb., 35c.

Egg Plant

CULTURE—Sow in hot-beds very early in spring and transplant when two inches high into a second bed or into small pots. If that is not done, thin to four inches apart. Do not plant out until the weather becomes perfectly settled and warm. Cool nights or wet weather will check them.

BLACK BEAUTY—The earliest of all large-fruited Egg Plant, ten days to two weeks earlier than the New York Purple. The color is a rich, shiny purplish black. It is entirely free from spines.

NEW YORK PURPLE IMPROVED— The standard and by far the best variety for home or market. It is of large size, very productive, and of a rich purple color.

Prices—oz., 50c; 1/4 lb., \$1.75.



Kale, or Borecole

CULTURE—Cultivated and grown exactly like cabbage. Sow early in the spring in a hot-bed and when from one to two inches high, transplant into a bed or border that has been highly manured and deeply dug. The plants should stand two feet apart, in rows three feet apart. The soil should be kept mellow and free from weeds. Cover with litter or leaves during the winter. Plants started grown this way should be fit to blanch the following spring. The seed may also be sown early in the open berder and transplanted in rows (as directed above) as soon as out of the seed leaf; but they will need to be a year older than the hot-bed plants before being fit to blanch.

DWARF CURLED—Of half dwarf, compact bushy growth; a vast improvement over the straggling tall-growing varieties. The leaves are large, of handsome light green color, curled densely.

TALL CURLED—A valuable sort, which furnishes an abundance of "greens" equal to the best spinach during the fall and winter. Beautifully curled, crimped and of fine flavor.

Prices-oz., 15c; 1/4 lb., 50c.

Kohlrabi

CULTURE—This is an excellent vegetable and should be grown in every garden. Sow in the spring, in rows eighteen inches apart, afterwards thinning the plants to eight or ten inches. If the weather is suitable, the thinnings may be planted, but it is considered difficult to transplant. Keep the weeds down and when the thickened stem above ground is two or three inches through, they are fit to eat, and should be used at once, being tough when old. They are cooked the same as turnips, and when well grown and used at the proper stage, are tender and palatable.

EARLY WHITE VIENNA — Handsome and delicate, white ball.

EARLY PURPLE VIENNA—Same as above only purple color.

Prices-oz., 20c; 1/4 lb., 60c.



Leek

BEST LARGE AMERICAN FLAG— Hardy and productive. Large, sweet, and very popular with gardeners.

Prices-oz., 20c; 1/4 lb., 60c.

Lettuce

Ready for Use in 40 to 60 Days.

CULTURE—Lettuce requires rich, moist soil. Sow in the spring as early as the ground can be prepared, in rows from 12 to 18 inches apart. For a succession, sow at intervals of about a fortnight.



Grand Rapids Lettuce

Non-Heading Varieties

EARLY CURLED SIMPSON—A leading early sort; very tender.

BLACK SEEDED SIMPSON — Forms large loose, beautiful heads of light yellowish green color; very tender and of best quality. A fine variety for forcing, and stands the heat of summer well.

PRIZE HEAD—We highly recommend this sort for the family garden. It is early, of fine quality and remains fit for use a long time before running to seed. It does not head up solid, but forms large loose bunches. The leaves are nicely curled and very tender and sweet; bright green in color, edged with brownish red.

GRAND RAPIDS FORCING—Large, tender heads, one of the best for early forcing.

Prices, oz., 10c; 1/4 lb., 35c.

Heading Varieties

CALIFORNIA CREAM BUTTER—Round, solid heads, medium green, good size, compact, rich, buttery taste.

DENVER MARKET—An early variety for forcing on open ground; large, solid head; leaves beautifully marked and blistered; very crisp.



Lettuce—(Continued)

BIG BOSTON—The best large heading early variety. Most popular variety for the southern gardener who ships north. Also very valuable as first early in the North. Plants are large, vigorous; leaves bright, light green, very tender. Our strain is unsurpassed.

IMPROVED HANSON — Very large and solid, sweet, crisp and tender.

Prices-oz., 10c; 1/4 lb., 35c.

ICEBERG—Fine compact heads which resist summer heat admirably; is very popular; leaves curled and light green; crisp, tender.

NEW YORK — One of the largest leading varieties, curled and crisp; dark green and firm.

Oz., 20c; 1/4 lb., 60c.

Musk Melon

CULTURE—Musk Melons do best on newly broken sod or prairie land, or on soil prepared by plowing under a crop of should not be planted until the soil has become thoroughly warmed. Plant five or six seeds to the hill, in hills four to six feet apart. Rich soil or well rotted manure should be used in the hills. When the plants are of sufficient size, thin out to three vines to the hill.



Burrell's Gem

BURRELS GEM—Dark green with thin skin, flesh thick, salmon colored, very delicious.

POLLOCK NO. 10-25—Salmon tint flesh, good shipper and early.

BANANA—A long salmon fleshed variety of good flavor, growing about fifteen inches long.

EMERALD GEM—Small, extra early; smooth ribbed, dark green skin and orange flesh; quality first rate, very sweet.

. GOLDEN NETTED GEM—Very early; is small and of fine flavor; green flesh.

LONG YELLOW CANTALOUPE — Yellow flesh, well adapted for the North; late.

LATE HACKENSACK—Large, round, and of good quality; a popular variety.

OSAGE — Cocoanut shaped, yellow flesh, light green, netted skin; good quality, intermediate.

HONEY DEW—Round, smooth skinned flesh light emerald green. Very sweet suguary flavor. Good keeper.

ROCKY FORD—This is the most popular of the basket melons; oval, light ribbed, densely covered with coarse green netting, flesh thick, green and sweet, highly flavored.

TIP TOP—Melons are round in form, well ribbed; light green skin; flesh is thick, bright salmon in color, of luscious melting character; firm for shipping purposes.

EXTRA EARLY HACKENSACK—Ripens ten days earlier than the Hackensack.

GREEN NUTMEG-Named from its shape, green flesh, good for main crop.

PAUL ROSE—Unsurpassed in quality, unexcelled for shipping, flesh firm, rich orange color, covered with dense netting not ribbed.

SHUMWAY'S GIANT — Very large, cream yellow, very distinct, salmon colored flesh, sweet and luscious.

Prices: oz., 15c; 1/4 lb., 50c.

Water Melon

Ready for Use in 60 to 90 Days

CULTURE—The cultivation of the watermelon is practically the same as for the muskmelon, except that the plants grow larger and require more room. They should be set in hills ten feet apart each way, or in drills ten feet apart and the plants thinned to three feet apart in the rows.

CITRON—Round and handsome, for preserving late.

COLE'S EARLY—Very early, very sweet; a fine home melon; flesh bright red, crisp and delicate texture.

CUBAN QUEEN—Solid and heavy, skin marked regularly; excellent quality; early.

DIXIE—A new melon of excellent quality; very large and solid, flesh red; intermediate.

FLORIDA FAVORITE — A superior strain; improvement on Rattlesnake; intermediate,

IRISH GRAY—Very early, fine shipper and home melon, flesh sparkling bright red, free from hard center—Average size, 30 lbs.





Tom Watson

GEORGIA RATTLESNAKE — Oblong dark and striped; bright red flesh; late.

GRAY MONARCH OR LONG LIGHT ICING—Largest melon grown; crimson flesh; fine; late.

HALBERT HONEY—Brought out by Burpee a couple of years ago as the sweetest of all melons, and I am inclined to believe that he is right about it. They are much like Kleckley, but longer in shape; dark green, very sweet and very tender. Break easily in handling. Large size and fine for home use or nearby market.

GOLDEN HONEY—Yellow meated, fine flavor.

KLECKLEY'S SWEET OR MONTE CRISTO—Oblong, rich dark green, flesh bright scarlet; very sweet.

KOLB GEM—Large, bright red flesh, of fine quality and a good shipper, intermediate.

EXCEL—Largest of the shipping melons; midseason; fruit long, dark green in color with an irregular faint striping and covered with a fine veining of a darker shade; flesh red and crisp; rind hard and tough; seeds gray-brown, but variable as to color.

TOM WATSON—The most popular melon in the South. Its shape is similar to the Kleckley Sweet, but the color is a lighter green. Its great merit is in its earliness, good flavor, thin rind, and good keeping qualities, making it one of the best of shippers.

HARRIS EARLIEST—The best of the extra early sorts. Fruit slightly oval with irregular mottled stripes of light and dark green. Flesh bright red, sweet and tender. A desirable variety where the season is short. It is hardy, productive and the largest of the early kinds.

ANGEL KISS—Long light gray melon; good keeper; white seed; very sweet.

LIGHT ICING—Round, pink flesh, of fine quality.

MOUNTAIN SWEET—Large oval variety, green rind, flesh scarlet, sweet and delicious; fine for home garden.

PEERLESS OR ICE CREAM—Very early; red flesh, good home melon.

PHINNEY'S EARLY—Early and of fine quality; red flesh, fine for the North.

SWEETHEART—One of the best early shipping melons; fruit large, oval, mottled, light green, flesh bright red, firm, melting and sweet.

ALABAMA SWEETS — Long, dark green, fine flavor, fine shipper.

Prices-oz., 10c; 1/4 lb., 30c.

Mustard

CULTURE—Sow thickly during early spring in shallow drills and press the earth down. For fall salad, sow in September or in frames or boxes during the winter.

BLACK—These seeds form the mustard of commerce.

WHITE LONDON—Leaves used for salad while young; grows very rapidly.

GIANT SOUTHERN CURLED—Very large leaves; hardy and vigorous.

CHINESE CURLED—Fine leaf, excellent for salad.

Prices-oz., 10c; 1/4 lb., 25c.

Nasturtiums

CULTURE—Sow as soon as all danger of frost is past, in drills about an inch deep. The tall kinds require fences or poles on which to climb. The seeds are used for flavoring pickles or as a substitute for capers.

NASTURTIUM, TALL OR CLIMBING MIXED—Many prefer the climbing or running type for porches, trellises or rock-work. They grow very rapidly and





Nasturtiums—(Continued)

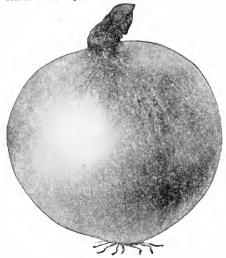
give an abundance of showy blooms and foliage. Nothing finer in a mixture can be found than this. All the finest and rarest varieties are included.

NASTURTIUM, DWARF MIXED. This popular flower is so well known as to require no comment. In this mixture are included the finest colors and combinations obtainable in the dwarf varieties.

Prices-oz., 10c; 1/4 lb., 30c.

Onions

CULTURE—In the spring as early as the ground can be prepared, sow seeds in drills 15 inches apart. When the young plants are strong enough, thin so they stand about 3 inches apart. Four pounds of seed or more are usually sown to the acre. As soon as up begin hoeing and cultivating. Keep clean until ripe.



Southport Red Globe

AUSTRALIAN BROWN, THE GREAT SET ONION—A grand new onion from Australia. This is a truly remarkable variety, remarkable in three ways; 1st, they ripen extremely early; 2nd., they keep almost indefinitely, much longer than will any other onion; 3d., they never make any thick necks or scallons. Oz., 15c; ¼ lb., 50c.

LARGE RED WETHERSFIELD — Half early and a good keeper; standard sort. Oz., 15c; ¼ lb., 50c.

LARGE RED GLOBE — Southport strain, one of the best reds, good keeper. Oz., 20c; ¼ lb., 60c.

WHITE BARLETTA — Small white sort; earliest of all, fine for pickling. Oz., 25c; ¼ lb., 80c.

SOUTHPORT WHITE GLOBE—One of the most handsome onions grown. It is large, of fine globe shape, pure white color and mild flavor. An abundant yielder and excellent keeper. Oz., 30c; 1/4 lb., \$1.00.

LARGE WHITE PORTUGAL—Standard sort, flat, skin a beautiful celery white; good keeper. Oz., 25c; 1/4 lb., 80c.

YELLOW GLOBE, DANVERS—Of more globular shape; keeps well. Oz., 15c; ¼ lb., 50c.

SOUTHPORT YELLOW GLOBE — Strain, large, firm, mild, good keepers. Oz., 20c; ¼ lb., 75c.

MAUL'S PRIZETAKER—A very large beautiful onion, white flesh, skin straw color; sweet, mild, tender, keeps medium. Oz., 15c; ¼ lb. 50c.

Okra

CULTURE—Sow late in the spring, after the ground has become warm, in drills three feet apart, where the plants are to remain. Thin out from nine to twelve inches. They should be well manured. They may also be raised in pots or a hot-bed and transplanted.

LONG GREEN; EARLY DWARF; WHITE VELVET—

Prices-oz., 5c; 1/4 lb., 15c.

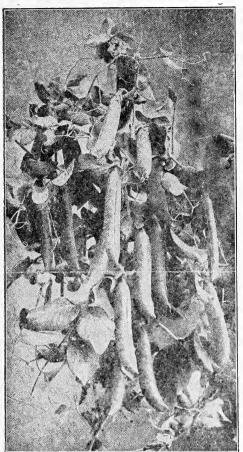
Peas

CULTURE—A week may be gained in earliness by sowing a quantity in moist sand, placed in a box in the cellar, planting outside when well sprouted. Light, dry soil, not over rich, suits the pea. Sow as early as the ground can be worked, and again every ten days, for succession, up to the first of June, after which there is danger from mildew. Sow in single or double rows, from four to six feet apart, according to the different heights, about an inch apart in rows (except such sorts as we note to sow thin) and four inches deep. Hoe often and keep the ground clean and fine. The tall sorts can be made to bear more freely by pinching-in. The dwarf varieties may be grown in beds like Bush Beans, with rows about the same distance apart.

First Early Peas

GRADUS—A new English variety of the wrinkled peas; it is very hardy, so much so that, unlike most of its type, it can be planted extremely early. The vine grows about 2½ feet high, is vigorous and very productive; the pods are large and well filled with good sized peas, seven to nine usually in a pod. The Gradus is one of the earliest wrinkled pea in cultivation and one of the most delicious in quality. ½ lb., 20c; lb., 35c.





NOTT'S EXCELSIOR — Height 20 inches. The Finest Dwarf Wrinkled Extra Early Variety—It is the best of recent introductions; vines are larger and more vigorous than the American Wonder, while the pods are fully one-third larger, containing five to seven fine large peas, packed so closely together in the pods that the peas are always more square than round. The pods are always well filled with peas, which in sweetness and quality have no equal, being superior to any other wrinkled sort.

Prices: ½ lb., 15c; lb., 25c.
THOS. LAXTON—Height 30 inches.
The only rival to the famous Gradus, as a long-podded, extreme early wrinkled pea, and in some respects even better. The growth is identical, but the pods are a deeper, richer green and square at the end. In the judgment of experts, Thos. Laxton is even sweeter and finer in flavor, while as the large

peas are of a deeper green, they present a more attractive appearance on the table. ½ lb., 20c; lb., 35c.

LAXTON'S PROGRESS—A new variety of unusual merit, large podded, large fruited wrinkled peas; vines dwarf but heavily laden with fruit; pods long, averaging more peas to pod than the Laxtonian. The best variety for home use. ½ lb., 25c; 1 lb., 40c.

LITTLE MARVEL — Fast becoming the most popular of dwarf sorts for the home garden. Vines 15 inches high; 6 to 8 peas to the pod. Finest quality of the dwarf early wrinkled pea. ½ lb., 20c; lb., 35c.

FIRST AND BEST—Height 2 inches. An extra early smooth variety of fair quality; 6 to 8 peas to the pod. ½ lb., 15c; lb., 25c.

ALASKA—One of the very earliest blue peas; quite productive, height two inches, often called Early June; 5 to 6 peas to the pod. ½ lb., 15c; lb., 25c.

AMERICAN WONDER — Nearly as early as Alaska, a good yielder, quality of the best, height 15 inches, 5 to 6 peas to the pool. ½ lb., 20c; lb., 30c.

LITTLE GEM—McLean's very desirable early pea, heavy yielder of good quality, height 15 inches; sometimes called Premium Gem. ½ lb., 20c; lb., 30c.

IAXTONIAN—One of the best dwarf wrinkled peas for the market gardener. Pods about 4 inches long, resembling those of Gradus, but ripening a little earlier. Vines productive and vigorous; average height less than 18 inches.

Prices: 1/2 lb., 25c; 1 lb., 40c.

Second Early Peas

HORSFORD'S MARKET GARDEN—A standard canner's sort. Pods in pairs, 16 to 20 to the vine, height about 30 inches, 7 to 8 peas to the pod. ½ lb., 20c: lb., 30c.

EVERBEARING — Long pods and large peas; sow thin. Height, 2½ feet. ½ lb., 20c; lb., 30c.

POTLATCH OR IMPROVED STRATGEM—A large-podded wrinkled pea of fine quality. Vigorous and productive vines about 30 inches high. Six to seven peas to pod; eight to ten pods to vine. ½ lb., 20c; lb., 35c.

TELEPHONE—Very valuable, vigorous grower, pods large, sweet. Height, 4 feet. Eight peas to pod. ½ lb., 20c; lb., 30c.

ALDERMAN—Of the Telephone type, but with darker pods and peas; fine quality. ½ lb., 20c; lb., 30c.





DWARF TELEPHONE OR DAISY—A medium late pea that needs no brushing. It is of dwarf, stock habit, healthy, vigorous growth, and productive, bearing large, handsome pods and peas of highest quality. ½ lb., 20c; lb., 35c.

HARVESTERS—Finest of the second early varieties, 7 to 8 peas to the pod, 10 to 12 pods to the vine, height 30 inches. We regard this as one of the finest medium sized peas for home use. ½ 1b., 20c; 1b., 30c.

Edible Pod or Sugar Varieties

MELTING SUGAR—One of the best edible pod sorts. Height, 4 feet. ½ lb., 20c: lb., 30c.

MAMMOTH SUGAR—Gray seed, immense edible pods. Height, 5 feet. ½

lb., 20c; lb., 30c.

TALL SUGAR—White seed, edible pod. Height, 5 ft. ½ lb., 20c; lb., 30c. DWARF GRAY SUGAR—24 inches, pods are very delicious when cooked the same as wax beans.

Late Peas

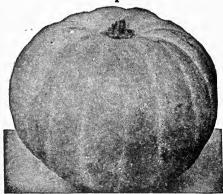
CHAMPION OF ENGLAND—A well-known standard pea; sow thick; height, 5 ft. ½ lb., 20c; lb., 30c.

STRATAGEM—The finest second early, vigorous and productive; eight to ten large peas in a pod, unsurpassed in quality. Height, 2 to 3 ft. ½ lb., 20c; lb.,

MARROWFAT, WHITE — An old standard sort, quality inferior, a great yielder. Height, 4 to 5 ft. ½ lb., 15c; lb., 25c.

Special Price on Quantity.

Pumpkin



Connecticut Field

CULTURE—May be planted middle of spring, among corn or in field or garden, in hills eight or ten feet apart each way, four seeds in a hill. In other respects are cultivated in the same manner as melons and cucumbers. Avoid planting near other vines.

LARGE CHEESE—Flat; one of the best varieties for family use; good keeper. Oz., 5c; ¼ lb., 15c.

SWEET OR SUGAR—Fine grained, sweet and prolific; small yellow, best for pies. Oz., 10c; ¼ lb., 30c.

QUAKER PIE—Fine for pies, very prolific and a good keeper. Oz., 10c; 1/4 lb., 35c.

STRIPED CUSHAW — Medium size, crookneck, very productive. Oz., 10c; 1/4 lb., 35c.

GOLDEN CUSHAW — Fine golden color. Oz., 10c; 1/4 lb., 35c.

WHITE CUSHAW—Fine white color. Excellent for pies and yields enormously. Oz., 10c; ¼ lb., 35c.

MAMMOTH POTIRON—Grows to an enormous size, 150 to 275 pounds; fine for exhibition. Oz., 10c; ½ lb., 35c.

MAMMOTH TOURS—A very large French variety. Oz., 10c; ½ lb., 35c.

TENNESSEE SWEET POTATO—Bell shaped; thick, white flesh, fine for pies. Oz., 10c; 1/4 lb., 35c.

CONNECTICUT FIELD—Grown for stock; very productive. Oz., 5c; 1/4 lb., 15c.

KENTUCKY FIELD — Grown for stock; very productive. Oz., 5c; ¼ lb.,

Pepper

CULTURE—Sow in hot-beds in March, and when the soil has become warm, set in rows two feet apart and eighteen inches in the rows; hoe frequently and keep down all the weeds. The plants may also be forwarded in pots.

RUBY KING—Large, bright red fruits with pleasant and mild flavor, best for slicing. Oz., 40c; 1/4 lb., \$1.25.

LONG RED CAYENNE—Bright red, very productive. Oz., 40c; ¼ lb., \$1.25.

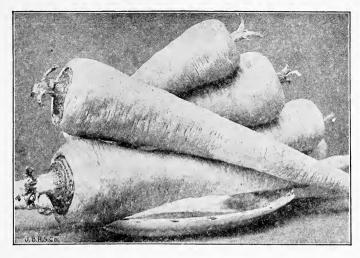
LARGE BELL OR BULL NOSE— Large and mild, excellent for pickling. Oz., 40c; ¼ lb., \$1.25.

SWEET MOUNTAIN—Large, regular, and of mild flavor; one of the best for pickling. Oz., 40c; ¼ lb., \$1.25.

CHINESE GIANT—A very large, fine, mild red pepper. Not only is immensely productive for so large a pepper, but its enormous size and magnificent appearance make it sell most readily. The plants are vigorous in growth, well branched and thickly set with enormous fruits. Fruits blocky, 4 to 5 inches broad, color brilliant scarlet. Oz., 50c; 1/4 lb., \$1.50.

PIMENTO—Very mild with thick flesh of peculiar delicate flavor, prolific, good shipper. Oz., 40c; ¼ lb., \$1.25.





Hollow Crown Parsnips

Parsnip

CULTURE—Parsnips succeed best in leep, rich soil. Sow as early in spring as weather will permit, in rows fifteen inches apart. When the plants are two inches high, thin out to five or six inches in the row. Very valuable for the table or feeding cattle.

GUERNSEY — Early. Root long, thick, hollow crowned. Skin white and smooth. Flesh of fine quality.

HOLLOW CROWN—Root about 15 inches long. Skin white and smooth. Heavy cropper. Requires a deep soil.

Prices: Oz., 10c; 1/4 lb., 30c.

Parsley

CULTURE—Soak the seeds a few hours in luke-warm water, and sow early in the spring until the middle of July, in drills one foot apart. Thin out the plants to four inches. To preserve in winter, transplant to a light cellar or cold frame.

DOUBLE CURLED—Compact; very curly and finely cut. Bright green.

CHAMPION MOSS CURLED — Very pretty and one of the very best.

HAMBURG OR ROOTED — Edible roots, much like parsnips; used for salads and soups.

Prices-oz., 10c; 1/4 lb., 35c.

Rhubarb

(One ounce will produce 800 plants)

CULTURE—Sow in drills one foot apart, thinning out to about the same distance apart in the rows when a few inches high. Transplant into deep, rich soil in fall or the following spring, about three feet apart each way.

MAMMOTH VICTORIA — Very large but good quality.

LINNAEUS-The earliest.

Prices-oz., 15c; 1/4 lb., 40c.

Radish

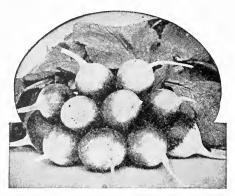
Ready for use from 18 to 25 days.

CRIMSON GIANT—This we consider the greatest new radish in the last ten years. It is of American origin. It is an early radish, looking much like the old Early Scarlet globe, but more perfect in shape and color. It comes as early as any radish, but the amazing thing about it is that it keeps on growing and remains tender, solid and sweet, till it gets as large as a teacup or larger. Just imagine the nicest Scarlet Globe Radish you ever saw, deep red outside and pure white inside, fine flavor, and as large as a teacup and you will have a good idea of it.

EARLY SCARLET TURNIP WHITE TIPPED—Very early, for frames or out doors. This is one of the best for market gardeners.



Radishes—(Continued)



Rosy Gem

EARLY SCARLET TURNIP -- Very early, crisp; good forcing.

FRENCH BREAKFAST - Earliest, most handsome, tender and crisp. Deep, glossy crimson with white tips.

*ROSY GEM-One of the very best for market gardeners; very early, tender, beautiful scarlet, shading off into a white tip.

*LONG SCARLET SHORT TOP—Very long and crisp, for frames and open ground.

CHARTIER WHITE TIPPED-Shades from crimson to white; tender,

LONG WHITE VIENNA OR LADY FINGER—Crisp and tender in summer; one of the best.

ICICLE-A new introduction of the Long White; beautiful ivory white color; fine, slender form, quality excellent; very early; fine for market.

*WHITE STRASBURG SUMMER --Very large; the German's favorite; quality fine.

WHITE STUTTGART SUMMER -Very early and very large.

*WINTER ROSE CHINA-Very handsome and distinct and keeps well.

WINTER LONG BLACK SPANISH— The popular winter sort.

WINTER CALIFORNIA WHITE MAMMOTH-A very large white winter variety.

Prices—oz., 10c; 1/4 lb., 35c.

Salsify (Vegetable Oyster)
One ounce will sow about 50 feet of drill.

CULTURE-Sow the seed early in spring, in drills twelve inches apart and one inch deep, thinning out the young plants to six inches. The roots will be ready in October, when a supply should be taken up and stored like carrots. Those remaining will suffer no injury by being left in the ground until spring.

MAMMOTH SANDWICH ISLAND -Tender and delicious. Superior to all other sorts. Oz., 25c; 1/4 lb., 75c.

Spinach

LEAVED SAVOY OB CURLY BLOOMSDALE - Large, tender leaves, fine. Oz., 5c; 1/4 lb., 20c.

LONG STANDING ROUND THICK LEAVED-Dark green, very long standing before running to seed. Oz., 5c; 1/4 lb., 20c.

KING OF DENMARK-Best all season spinach, remains two weeks longer before going to seed. Oz., 10c; 1/4 lb.,

NEW ZEALAND—Entirely different from the tree Spinach in type and in that it thrives during hot weather and in any soil, rich or poor. The tender shoots are of good quality and may be cut throughout the summer. Plant three or four seeds in hills two feet apart each way. This Spinach can be used in August or September or up till frost. using only the leaves it will sprout out again. Oz., 10c: 1/4 lb., 30c.

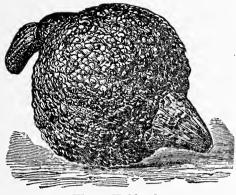
Squash

DELICIOUS-This is a fall and winter variety of medium size. Although not very thick, the shell is rather hard Usually dark green but and strong. sometimes lighter in color and mottled. The flesh is thick, very fine grained and bright yellow in color. It is considered by many to be the best for markets where quality is appreciated as well as very desirable for the home garden. We have by continued and careful selection made a marked improvement in uniformity of type and we believe the seed we offer is equal to the best obtainable. Oz., 15c; 1/4 lb., 45c.

EARLY GOLDEN BUSH SCALLOP-Fine for summer use, not as early as the White.



Squash-(Continued)



Warty Hubbard

EARLY WHITE SCALLOP BUSH — A good early shipping variety, best scallop.

GOLDEN SUMMER CROOKNECK—One of the very best summer squashes.

HUBBARD—Well known and liked for late use; of superior quality.

WARTY HUBBARD — More warty, harder shell, better keeper, true stock.

RED OR GOLDEN HUBBARD—Fine reddish or golden color, large size, fine quality.

PIKE'S PEAK OR SIBLEY — Thick, bright orange flesh, fine winter sort.

MAMMOTH CHILL — Grows to an enormous size; rich, orange yellow.

Prices-oz., 15c; 1/4 lb., 40c.

Tomato

MARGLOBE — A main-crop, scarlet-fruited variety. Introduced by the U. S. Dept. of Agriculture for wilt resistance. Claimed to be also resistant to "nail head rust" which attacks the fruit. Fruit are medium size, smooth, solid and deep from stem to blossom. They have irregular cell structure. As the name would indicate, it is claimed to be a cross between Marvel and Globe and really appears to have retained the best characteristics of each, except perhaps the solidity. Oz., 25c; ½ lb., 85c.

JUNE PINK—An earliest, pink-fruited variety. It is sometimes referred to as "Pink Earliana" because of similarity of types. Fruit are of medium size and ship well. Oz., 30c; ¼ lb., \$1.00.

PONDEROSA — Massive size, good form, smooth, solid, almost seedless, a delicious flavor. Oz., 40c; ½ lb., \$1.50.

ACME—Vine hardy and productive. Fruit in clusters of four or five, round, smooth and of good size; flesh solid and of excellent flavor. There is no better variety for market gardeners who want an early purple fruited sort. Oz., 20c; 1/4 lb., 70c.

CHALK'S EARLY JEWELL—An extremely early variety of brightest scarlet color, deep fruited and solid. Very few seeds and of excellent flavor. Oz., 25c; ¼ lb., 90c.

BONNY BEST — Very early, scarlet fruit. Vines vigorous; exceptionally good quality. Oz., 20c; ½ lb., 80c.

DWARF CHAMPION—Quite distinct in foliage and habit of growth, being compact and upright. Fruits early and resembles Acme in appearance. Oz., 30c; ¼ 1b., \$1.00.

DWARF STONE—The fruits are produced in clusters of three to five, and, as the growth is close-jointed, each plant produces a large number. The Tomatoes average 4 inches in diameter and 2½ inches in depth. Its dwarf, compact habit suggests its use to all amateurs. Oz., 25c; ¼ lb., 90c.

BEAUTY — (Livingston) — Large, smooth, pinkish red, thick flesh, regular form. Oz., 25c; ¼ lb., 75c.

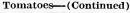
STONE—(Livingston) — Very large, perfectly smooth, fine bright scarlet; best main crop. Oz., 20c; ¼ lb., 60c.

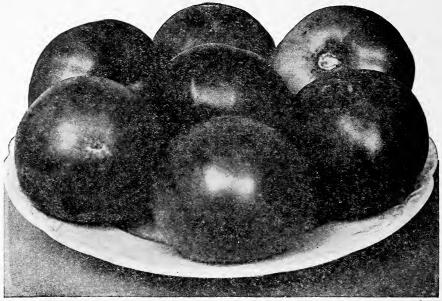
EARLIANA—It is a full week ahead of all others. Plants of strong growth and very productive. Fruits large, deep red, and of superior quality. Smooth and free from cracks. Oz., 25c; ¼ lb., 80c.

JOHN BAER—An early, bright red Tomato of wonderful quality. But little later than Earliana, it far surpasses that variety in size and quality; it is, further,









Earliana

one of the heaviest-yielding sorts we know. The flesh is solid, possessing a fine flavor, free from acid. Oz., 25c; ½ 1b., 90c.

TROPHY, LARGE—Very solid, standard late sort, grown extensively for canning. Oz., 20c; ¼ lb., 75c.

GOLDEN QUEEN—Large size, handsome, very smooth, good quality. Oz., 20c; ¼ lb., 75c.

Small Fruited Variety

YELLOW PEAR—Similar to red pear in shape and size but of clear yellow color. Oz., 35c; 1/4 lb., \$1.25.

YELLOW PLUM—Round and regular, bright yellow; used for pickles. Oz., 35c; ¼ lb., \$1.00.

YELLOW PEACH — Very handsome in form, and of a beautiful clear yellow color; is useful to contract with other sorts. Oz., 30c; ½ lb., \$1.00.

RED PEAR-SHAPED—Fruit of peculiar shape, handsome and solid. Oz., 35c; ¼ lb., \$1.00.

GROUND CHERRY—(Husk Tomato)—Small and ornamental fruit used for preserves. Oz., 30c; ¼ lb., \$1.25.

Turnip

EARLY WHITE MILAN—Very early, white top; for summer planting.

EXTRA EARLY MILAN PURPLE TOP—Very early, with purple top; flesh and skin white,

WHITE EGG—Oval, handsome and sweet; grows quickly; best table sort.

EARLY DUTCH STRAP LEAF—Rather flat; good white early sort.

COWHORN—Long, crooked shaped, white fine grained, quick growing stock turnip.

PURPLE TOP STRAP LEAF—The popular flat fall sort; sweet, firm and mild.

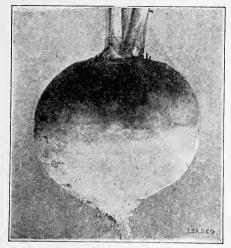
PURPLE TOP WHITE GLOBE—Early, globe-shaped, medium sized, yields heavily and keeps good.

POMERANIAN WHITE GLOBE — Large, good for both table and stock.

GOLDEN BALL OR ORANGE JELLY
—Very handsome; keeps fairly well.



Turnips—(Continued)



White Globe

YELLOW ABERDEEN—Large, late, sweet, yellow fleshed, long keeper and very popular.

Prices: oz., 10c; ¼ lb., 25c; except Milan: oz., 10c., ¼ lb., 35c.

Rutabaga or swedish Turnip

MONARCH—Distinct in form; grand, good variety; very large yielder; grown mostly above the ground; flesh rich yellow.

IMPROVED AMERICAN PURPLE TOP—Very hardy variety; flesh yellow, sweet and well flavored; deep purple; has but little neck.

WHITE OR SWEET RUSSIAN—Excellent variety for either table or stock; white flesh, fine flavor, good keeper.

Prices: oz., 10c; 1/4 lb., 25c.

Aromatic, Medicinal and Pot Herbs

CULTURE—Most of the varieties thrive best on a rich sandy soil, which should be carefully prepared and well cultivated, as the young plants are for the most part delicate and easily choked out by weeds. Sow as early as the ground can be made ready, in drills sixteen to eighteen inches apart, taking pains that the soil is fine and pressed firmly over the seed, or they may be planted as a second crop, the seeds sown in beds in April and the plants set out in June.

ANISE—A well-known annual herb, whose seeds, which have an agreeable aromatic odor and taste, are used for dyspepsia and colic and as a corrective for griping and unpleasant medicines. Sow early and thin to three inches apart in the row.

Oz., 10c; ¼ lb., 25c.

CARAWAY—Cultivated for its seed, which is used in confectionery, cakes, etc. The leaves are sometimes used in soups. If sown early in August, the plants will give a fair crop of seed the next season, but when sown in the spring will not seed until the next year. Plant in drills two or three feet apart and thin to six inches apart in the row.

Oz., 10c; 1/4 lb., 20c.

CORIANDER—A hardy, annual, cultivated for its seed, which has an agreeable taste, and is used in confectionery and to disguise the taste of medicine. Sow early in the spring and gather on a dry day, bruising the stems and leaves as little as possible.

Oz., 10c; ¼ lb., 20c.

DILL—An annual, cultivated for its seed, which has an aromatic odor and a warm, pungent taste. It is good for flatulence and colic in infants and is sometimes added to pickled cucumbers to heighten the flavor. Sow early in spring and keep clear of weeds.

MARJORAM, SWEET — A perennial plant, but not hardy enough to endure the winters of the north. The young, tender hops are used green for flavoring or they may be dried for winter use. Sow in drills as early as possible, and thin out the plants to ten inches apart.

Oz., 15c; 1/4 lb., 40c.

SAGE—A hardy, perennial, possessing some medicinal properties, but cultivated principally to use as a condiment, it being used more extensively than any other herb for flavoring and dressing. Sow early in spring (four to five pounds per acre in drills) on very rich ground; cultivate often and thin the plants to sixteen inches apart.

Oz., 25c; 1/4 lb., 75c.

SUMMER SAVORY—A hardy annual, the dried stems, leaves and flowers of which are extensively used for flavoring, particularly in dressings and soups. Cultivate the same as Sweet Marjoram.

Oz., 10c; 1/4 lb., 35c.

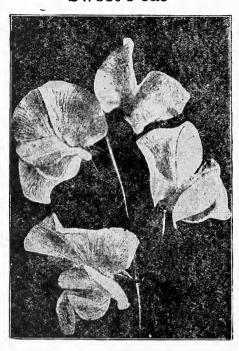


Herbs-(Continued)

THYME—This herb is perennial and is both a medicinal and culinary plant. The young leaves and tops are used for soups, dressings and sauce; a tea is made from the leaves.

Oz., 20e; 1/4 lb., 75c.

Sweet Peas



Sweet Peas

Our Sweet Peas are unsurpassed for purity of strain, nothing better in the U. S. They have given wonderful satisfaction the past year. If you buy ours you buy the best.

The following varieties are selected with a view to please the most critical, and we think the Cream of the List of Sweet Peas:

Light Shades of Pink

HON. MRS. E. KENYON—Primrose. MISS WILMOTT—Orange Pink. PRIMA DONA—Soft Pink.

Darker Shades of Pink JANET SCOTT—Deep Pink.

Shades of Red

KING EDWARD VII—Bright Red or Crimson Scarlet.

QUEEN ALEXANDRA—Scarlet.
BLANCHE FERRY—Red and White—Wings White tinged with Pink.

Claret and Maroon

BLANCHE KNIGHT-Deep Maroon.

Lavender and Light Blue

FLORA NORTON—Blue Self. LADY GRISEL HAMILTON—A large flower similar in color to the Countess of Radnor, but is nearly blue. LORD NELSON—Navy Blue.

White

BLANCHE BURPEE—A splendid pure white variety. While not so profuse a bloomer, it is a most desirable sort.

DOROTHY ECKFORD—Large White.

Mixture of Sweet Peas

Choice Mixed—One of the most satisfactory ways of growing sweet peas is in a mixed row. Many new combinations are obtained by cross-fertilization, and if good varieties are planted, the result is sure to be satisfactory. Our Choice Mixture has no superior; it is not composed of refuse stocks, but contains the finest known American kinds.

PRICES OF SWEET PEAS

Fancy Mixed......Oz., 10c; ¼ lb., 35c Spencer Mixed.....Oz., 15c; ¼ lb., 50c Named Varieties Grandifloras......Oz., 15c; ¼ lb., 40c

Every Garden Needs Nitragin

(3 in one)
Bateria Fertilizer
PEAS, SWEET PEAS AND BEANS

Insures a better quality, larger crops and faster growth. Nitragin germs feed the plant nitrogen, taking it from the air in the soil. This helps to make the plants strong and vigorous. The germs greatly multiply the nodules (lumps) on the small hairy roots. Each lump is stored up nitrogen plant food. The more lumps, the more fertile the soil. You mix Nitragin with the seed and plant in the usual way. NITRAGIN is the original—consult any library. Endorsed by Agricultural Departments, Experiment Stations and thousands of



GARDEN SIZE 20c.

The Home Garden

What is Home Without a Garden

7



A Pleasant Recreation

If the comic artists are to be believed, the man who has to reduce by exercising and dieting is much to be pitied. Exercising is not so bad, but dieting is a trial, made worse by the appetite which exercising induces. And dieting nowadays always means eating vegetables such as carrots, spinach, lettuce, which are represented in the cartoons to be very unappetizing.

There may be a basis of truth in the view, if one's acquaintance with vegetables has been limited to the market products prepared without inspiration. If one who is overweight and who is suffering under the treatment for it could be offered a plan whereby pleasant exercise would be provided, which would at the same time produce the vegetables which he must live upon, and make them seem to him the finest foods on earth, should he not jump at the offer? Well,

here it is: Make a home garden and grow your own food.

The labor involved in a garden 25x50 feet, which will grow vegetables enough for an average family, is about equal to three eighteen hole rounds of golf per week. The only hard work is spading the ground, which can be done in easy installments or by a hired man. Sowing the seed and cultivating between the rows then becomes a pleasant exercise, which, as the crops develop, is increasingly interesting. One constantly learns interesting lessons from the garden; and there is no lack of conflict—with insect pests—and triumph when the harvest is reaped.

All this interesting exercise can be obtained right in one's own back yard; and domestic relations are likely to be pleasanter than when golfing is the game. But the most valuable return to the person on a diet who does not like spinach and carrots is the changed view of

these articles of food which growing them himself bestows.

The chief reason for this, no doubt, is that the vegetables from the home garden are quite different from those purchased in markets. Not only can varieties of better table quality be grown, more tender, of smaller size, and better flavor—but they can be served at their best without regard to the prejudices and bargaining instincts of market buyers. Moreover, they can be served quickly and escape the deterioration in flavor which sets in with almost every

vegetable soon after it is picked.

Carrots, when half grown, make a dish so delicious that no one can resist it, however devoted he may be to a meat diet. The market grower cannot sell his carrots half grown, if he would. Spinach from the home garden is a different vegetable from that which has lain in the market, or is taken from a can. Swiss chard, New Zealand spinach, romaine lettuce, new peas, stringless beans, young beets—a long list might be made of table delicacies upon which a dieting gardener can feast without fear of violating the doctor's orders and without a thought for the forbidden delights of a meat diet.

